

Temp-Serve

temp·rite[®]
International





Temp-Serve

When it's time to serve hot and cold foods to your patients, Temp-Serve is the solution.



Kitchen manager

“Keeping food fresh and appetizing after it leaves the kitchen: no problem with good equipment and tight organization!”

“Quality: in my line of work, that means providing satisfaction. To put it another way, the food we serve has to be in tip-top condition when it reaches the ward. It's part of our job to create service structures that allow us to give the patients VIP treatment.”

Temp-Serve is an air-convection, dual-temperature food transport trolley designed for temperature maintenance and/or cook-chill systems.

The Concept



Regeneration and keeping food hot are accomplished by means of a thermo-convection system that circulates hot air throughout the oven side of the trolley. Cold food items are kept refrigerated by a forced-air circulation system. Inside Temp-Serve, a self-closing, guillotine-type divider wall with no gaskets completely separates the hot from the cold side of the tray. The tray slides into the divider wall: this immediately guarantees the separation of the tray components. Separation is also guaranteed when a tray is not inserted.

The Trolley

Temp-Serve is manufactured in a unique way: the structure is a solid stainless steel frame to which all components and panelling are mounted ensuring easy access, inexpensive maintenance and upkeep. It is constructed using a combination of materials, making it strong and durable as well as easy to manoeuvre throughout your facility. It is insulated with high temperature material.

The trolley has two doors that fold back 270° and overlap allowing the operator easy and quick access to both sides of the trolley, trays and all trayed meal components both hot and cold. A plastic bumper surrounds the base. The side panels and the top of the trolley are made of an ABS-plastic that is strong, longwearing, and resistant to stains and chemicals. The top has a recess area that acts as a rail. The flat top can be used as a surface to carry items. Two vertical push handles recessed within the bumper base allow safe and easy movement of the trolley by staff.

Mounted on 4 (or optionally 6) heavy duty castors with brakes, 200 mm fixed and 160 mm swivel, double bearing castors.





The Tray

The surface area of the tray and the methods of heating and cooling provide every food-service specialist with the opportunity to create a complete meal that is flexibly presentable, pleasing to the eye, appetizing and appropriate to the dietary requirements. The trays (575 x 325 mm) have two equal wells and are stackable and reversible. With Temp-Serve you can use any type of dishware (e.g. china high-heat plastics, or high-temperature disposable products).



Simplicity of Operation

The Temp-Serve LQC controls offer ready-to-function programs that facilitate the setting of times and temperatures.

Control-system features include:

- ON and OFF touch pads
- Three heating cycles, each with its own cut-out timer
- An automatic maintenance cycle
- Auto-start programming with stand-by mode
- HACCP monitoring
- Audible warning alarms
- SmartCard reader with TC-Soft option

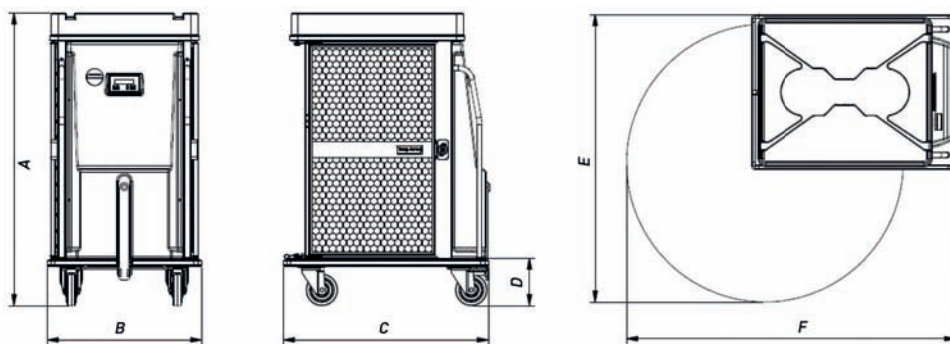


Hygiene and Cleaning

Temp-Serve is IPX5 approved. All interior corners are curved. The divider wall can be easily removed for simple maintenance and deep cleaning. Frame gaskets, tray support frames and ventilation panels are also easily removable for cleaning.



Technical Data



A = 1495mm (TS24), 1735mm (TS30) • B = 790mm • C = 1048mm • D = 250mm • E = 1463mm • F = 1683mm

Model Rated	Refrigeration	Tray Capacity	Tray Pitch (mm)	Rated Voltage (50 Hz)	Rated Power (KW)	Rated Current* L1/L2/L3 (A)
Temp-Serve 24 (TS24)	Cold Section	24	80	230V 1P/N/E	3.1	13
	Cold Section	24	80	400V 3P/N/E	5.8	11/7/7
	Hot and Cold Section	24	80	400V 3P/N/E	5.8	11/7/7
Temp-Serve 30 (TS30)	Cold Section	30	80	230V 1P/N/E	3.1	13
	Cold Section	30	80	400V 3P/N/E	6.2	11/9/9
	Hot and Cold Section	30	80	400V 3P/N/E	6.2	11/9/9

* Dual voltage trolley (single and three phase): single phase is supplied by an adaptor cord having a max current value of 13A

Options

- TC-Soft remote HACCP monitoring system; via either LAN or WIFI connection
- Food temperature probe
- Side shelf (maximum load 20 kg)
- Ward destination tag
- Six-wheel configuration
- Stainless steel castors with or without central brake
- Tow bar (with 4-wheel configuration only)
- Additional top barrier to support the transport of other items

Germany & Luxembourg
temp-rite International GmbH
Theodor-Barth-Str. 29, D-28307 Bremen
Phone: 04 21-4 86 92-0
Fax: 04 21-4 86 92-28
E-Mail: info@temp-rite.de
Website: www.temp-rite.eu

The Netherlands
temp-rite International Holding B.V.
Goeseelsstraat 30, NL-4817 MV Breda
Phone: 076-5 42 43 43
Fax: 076-5 42 01 00
E-Mail: info@temp-rite.nl
Website: www.temp-rite.eu

Belgium
temp-rite International
Gemeenteplaats 31, BE-2960 Brecht
Phone: 03-3 15 94 65
Fax: 03-3 15 02 88
E-Mail: info@temp-rite.be
Website: www.temp-rite.eu

Hungary
temp-rite International Kft.
Krisztina Krt. 83 - 85, H-1016 Budapest
Phone: (1) 212-70 43
Fax: (1) 457-00 28
E-Mail: sk@temp-rite.t-online.hu
Website: www.temp-rite.eu